Town of Brookline

- Routine

BAKER SCHOOL CAFETERIA



HACCP:

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

Status Pass 01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A)) 02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11) 01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E)) 02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12) 02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12) 01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G) 01 PIC PERFORMING DUTIES (2-103.11) 01 PIC KNOWLEDGEABLE (590.003(B)) 02 RECEIVING/CONDITION (3-202.11) 02 APPROVED SOURCE (590.004A/B) 02 TAGS & RECORDS (3-203.12) Allergen Awareness (590.009 (G)) 02 SHELLSTOCK ID (3-202.18) Anti-Choking (590.009 (E)) Tobacco (590.009 (F)) Trans fat bylaw (8.28) Item 0 0 Correct By: BROOKLINE DEPARTMENT # of Critical Blue Violations: # of Critical Red Violations: OF FOOD SERVICES Inspection Time: Date Inspected: Permit Number: BHP-2017-0314 **Full Comply** 6178794511 Mary Foote Marli Caslli 04/11/2018 Telephone: Inspector: Risk Level: 11:11 AM Status: Owner: BC

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass Pass

32 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status	
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass	l
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass	
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass	
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass	
42 HANDWASHING SIGNAGE (6-301.14)	Pass	
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass	
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass	
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass	
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass	
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass	
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass	
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass	
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass	
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass	
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.1117.112)	Pass	
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass	
50 OTHER	Pass	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Comments:

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Town of Brookline

BAKER SCHOOL CAFETERIA



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

HACCP:

		Item	Status
Telephone: 6178794511		Anti-Choking (590.009 (E))	Pass
Owner:	1.00	Tobacco (590.009 (F))	Pass
OF FOOD SERVICES	AKIMENI ES	Trans fat bylaw (8.28)	Pass
PIC: Mary Foote		Allergen Awareness (590.009 (G))	Pass
		01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Inspector: Abbie Atkins, MPH	-	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected:	Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
10/10/2018		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Nisk Level.		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0314		02 APPROVED SOURCE (590.004A/B)	Pass
Status:		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Partial Comply		02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations:	lations: 1	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(الله عند 140.11)	Pass
# of Critical Blue Violations:	olations: 1	02 SHELLSTOCK ID (3-202.18)	Pass
Inspection Time:		02 TAGS & RECORDS (3-203.12)	Pass
		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16) Small refrigerator is not holding food at or below 41f- cold_cuts at 48f- PIC discarded on site- have unit repaired and provide a report to the health department.	Fail - Critical Red

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	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
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35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115) Mouse droppings found under long table under windows- clean to remove and sanitize. Also provide most recent nest management renort to health department	Fail - Critical Blue
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments:	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Operator

Inspector

Town of Brookline

Re-inspection

BAKER SCHOOL CAFETERIA



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of this order.

Status Pass 01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A)) 02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11) 02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12) 01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E)) 02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12) 02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12) 01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G) 01 PIC PERFORMING DUTIES (2-103.11) 01 PIC KNOWLEDGEABLE (590.003(B)) 02 APPROVED SOURCE (590.004A/B) 02 RECEIVING/CONDITION (3-202.11) 02 TAGS & RECORDS (3-203.12) Allergen Awareness (590.009 (G)) 02 SHELLSTOCK ID (3-202.18) Anti-Choking (590.009 (E)) Tobacco (590.009 (F)) Trans fat bylaw (8.28) HACCP: **Item** 0 0 Correct By: **BROOKLINE DEPARTMENT** # of Critical Red Violations: # of Critical Blue Violations: OF FOOD SERVICES Abbie Atkins, MPH Inspection Time: Date Inspected: Permit Number: BHP-2017-0314 Full Comply 6178794511 Mary Foote Telephone: 10/22/2018 Risk Level: Inspector: 11:24 AM Status: Owner:

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	RIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	AINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	PERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	2.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)		Pass
25 WATER SAFE (5-101.11)		Pass
25 CAPACITY AND PRESSURE (5-103.1112)		Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	RATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	NSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGN	29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MA	30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	SURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)		Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	3.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	EMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	ERESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	PERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	PENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	ES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	(5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	5.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CO	BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOOR	SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Date: 10/22/2018 Comments:

Fridge is no longer being used, pest manager came through. No violations noted on inspection.

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Operator	
Inspector	

BAKER SCHOOL CAFETERIA

Town of Brookline

- Complaint

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP:

Status Pass 01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A)) 02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11) 01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E)) 02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12) 02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12) 01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G) 01 PIC PERFORMING DUTIES (2-103.11) 01 PIC KNOWLEDGEABLE (590.003(B)) 02 RECEIVING/CONDITION (3-202.11) 02 APPROVED SOURCE (590.004A/B) 02 TAGS & RECORDS (3-203.12) Allergen Awareness (590.009 (G)) 02 SHELLSTOCK ID (3-202.18) Anti-Choking (590.009 (E)) Tobacco (590.009 (F)) Trans fat bylaw (8.28) Item 0 0 Correct By: **BROOKLINE DEPARTMENT** # of Critical Red Violations: # of Critical Blue Violations: OF FOOD SERVICES Abbie Atkins, MPH Inspection Time: Date Inspected: Permit Number: BHP-2017-0314 Full Comply 6178794511 Telephone: 11/09/2018 Risk Level: Inspector: 10:47 AM Status: Owner:

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass

Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F.G))

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments: Date: 14/0/2018	

Comments:

Date: 11/9/2018 Inspection for rodents in response to a report of a rat seen in the cafeteria.

Rat was caught by custodians and the town pest manager came out for a visit.

No evidence of rodents noted.

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Status

Inspector

Operator

156 LAWTON STREET

Town of Brookline

BAY COVE ACADEMY/JRI

, , , , , School Food Service , , , , , , , , , Non-Profit - Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

		HACCP:	Status
Telephone: 6177391794		Anti-Choking (590.009 (E))	Pass
Owner:		Tobacco (590.009 (F))	Pass
JUSTITUTE		Trans fat bylaw (8.28)	Pass
PIC: Alexander DiLibero		Allergen Awareness (590.009 (G))	Pass
henoctor		01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Marli Caslli		01 PIC KNOWLEDGEABLE (590.003(B))	Pass
cted:	Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
04/13/2018		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590,003C/F/G)	Pass
Risk Level: 2		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0315		02 APPROVED SOURCE (590.004A/B)	Pass
Status:		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply		02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations:	ns: 0	02 ARELING OF INGREDIENTS ACCIDACY ALLEPGENS (500 004/1) 3-602 11)	3 G
# of Critical Blue Violations:	ons: 0		000
i i		UZ SHELLS (UCN ID (3-202.18)	rass
Inspection Time: 11:02 AM		02 TAGS & RECORDS (3-203.12)	Pass
		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
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11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
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37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
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42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
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44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
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45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
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47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments: Date: 4/13/2018

Vent in the kitchen is expired - renew and email a copy of the report when completed

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator

Town of Brookline

BAY COVE ACADEMY/JRI

, , , , , School Food Service, , , , , , , , , , Non-Profit - Re-inspection

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP:

	ltem [Status
Telephone: 6177391794	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
JUSTICE RESOURCE INSTITUTE	Trans fat bylaw (8.28)	Pass
PIC: Alexander dilibero	Allergen Awareness (590.009 (G))	Pass
Inspector:	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Marli Caslli	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
05/02/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level: 2	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0315	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations: 0	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590,004/J), 3-602.11)	Pass Ss
# of Critical Blue Violations: 0		
F ::	1 02 STELLS LOUN ID (3-202.18)	N S S S S S S S S S S S S S S S S S S S
Inspection Time: 11:11 AM	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-, 12)	Pass

Pass

Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
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11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
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13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
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15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
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27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
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30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
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31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
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36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
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46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Date: 5/2/2018 Comments:

No violations found during today's inspection.

The hood vent system in the kitchen has been cleaned from a licensed company.

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Operator Inspector

115 GREENOUGH STREET

Town of Brookline

BROOKLINE HIGH SCHOOL CAFETERIA



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

	HACCP:	Status
Telephone:	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
BROOKLINE DEPARTMENT OF FOOD SERVICES	Trans fat bylaw (8.28)	Pass
PIC: Bonnie Hatzieleffheriadie	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Inspector: Marii Caslli	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
04/12/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590,003C/F/G)	Pass
Risk Level: 2	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass S
Permit Number: BHP-2017-0316	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations: 0	02 LABELING OF INGREDIENTS ACCURACY ALLERGENS (590 004(1) 3-602 11)	o do
# of Critical Blue Violations: 0		
.cmiT acitocanal	02 SHELLS I OCN ID (3-202.10)	SSB
Inspection Time:	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

Pass Pass

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Item 05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304-11)	Status
SOLITION, SEGNEGATION, NO CROSS CONTAININALION (S-SUZGSU4.11)	า กระก
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (6-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item		Status
39 INSECTS, R	39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, W	40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REP,	40 GOOD REPAIR, CLEAN, DUSTLESS ĆLEANING METHODS (6-501.1113)	Pass
41 WALLS ANE	41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASH	42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE	43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AN	43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING	44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE	45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE S	45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE S	45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING	46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING M	47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK F	47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATIC	48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED	LED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER		Pass
Comments:	Date: 4/12/2018 No violations found during today's inspection	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

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Inspector

115 GREENOUGH STREET

Town of Brookline

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BROOKLINE HIGH SCHOOL CAFETERIA



HACCP:

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

	Item	Status
Telephone:	Non-compliance with:	
Owner:	Anti-Choking (590.009 (E))	Pass
BROOKLINE DEPARTMENT OF FOOD SERVICES	Tobacco (590.009 (F))	Pass
PIC: Ronnia Hatzialaffhariarlis	Trans fat bylaw (8.28)	Pass
	Allergen Awareness (590.009 (G))	Pass
Inspector: Abbie Atkins, MPH	MANAGEMENT AND EMPLOYEE HEALTH	
cted:	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
10/17/2018 10/22/2018	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Kisk Level:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0316	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Partial Comply	FOOD FROM APPROVED SOURCE	
# of Critical Red Violations: 2	02 APPROVED SOURCE (590.004A/B)	Pass
# of Critical Blue Violations: 0	02 SAEE LINADIII TERATED HONESTI Y PRESENTED (3-101 11/3-601 12)	Dage
Inspection Time: 12:00 PM	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)

02 TAGS & RECORDS (3-203.12)

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02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass
PROTECTION FROM CONTAMINATION	
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11) Can opener has visible build up of dirt- clean to remove- PIC corrected on site. 07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Fail - Critical Red Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
PERSONNEL & HANDWASH FACILITIES	
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
PROTECTION FROM CHEMICALS	
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass

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12	ltem	Status
	15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
	15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
	FOOD PROTECTION, TIME/TEMPERATURE CONTROLS	
	16 COOKING TEMPERATURES (3-401.1112)	Pass
	17 REHEATING (3-403.11)	Pass
	18 COOLING (3-501.14)	Pass
	19 HOT & COLD HOLDING (3-501.16) Salad bar not keep food at or below 41F	Fail - Critical Red
	Edamame beans 68F Peppers 47.5F Cheese 54.5	
	Remove from service until it can hold food at or below 41F	
	Refrigerator near salad bar temping at 46F- Have serviced	
	"Hotlogix" unit not holding food at or above 140F- Have serviced 20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
	21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
	22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
	23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
	24 PHF'S PROPERLY THAWED (3-501.13)	Pass
	WATER	
	25 WATER SAFE (5-101.11)	Pass
	25 CAPACITY AND PRESSURE (5-103.1112)	Pass
	HIGHLY SUSCEPTIBLE POPULATIONS	
	26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
	CONSUMER ADVISORY	
	27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
	EQUIPMENT AND UTENSILS	

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Item	Status
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110) Dish machine not reaching 160F during wash cycle- have serviced so that it hits 160F in wash and 180	Fail - Non-Critical
az Wiping CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
SEWAGE	
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
PLUMBING	
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
TOILET	
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
INSECT, RODENT, ANIMAL CONTROL	
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
PHYSICAL FACILITIES	
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass

Item	Status
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
REFUSE DISPOSAL	
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
OTHER OPERATIONS	
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Additional Establishment Info	
Commonter I will chack in with volt on the 22nd to get a status report on the equipment repairs	

I will check in with you on the 22nd to get a status report on the equipment repairs. Comments: RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

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115 GREENOUGH STREET

Town of Brookline

BROOKLINE HIGH SCHOOL CAFETERIA



HACCP:

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

		ltem [Status
Telephone:		Non-compliance with:	
Owner:		Anti-Choking (590.009 (E))	Pass
BROOKLINE DEPARTMENT OF FOOD SERVICES	MENT	Tobacco (590.009 (F))	Pass
PIC:		Trans fat bylaw (8.28)	Pass
		Allergen Awareness (590.009 (G))	Pass
Inspector: Abbie Atkins, MPH		MANAGEMENT AND EMPLOYEE HEALTH	
cted:	Correct By:	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
10/19/2018		01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Risk Level: 2		01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0316		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status:		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Full Comply		FOOD FROM APPROVED SOURCE	
# of Critical Red Violations:		02 APPROVED SOURCE (590.004A/B)	Pass
# of Critical Blue Violations:	ons: U	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time: 10:47 AM		02 RECEIVING/CONDITION (3-202.11)	Pass
		02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
		02 SHELLSTOCK ID (3-202.18)	Pass
		02 TAGS & RECORDS (3-203.12)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)

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02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass
PROTECTION FROM CONTAMINATION	
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
PERSONNEL & HANDWASH FACILITIES	
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
PROTECTION FROM CHEMICALS	
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass

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Item	Status
15 PESTICIDES USE RESTRICTED (7-208.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
FOOD PROTECTION, TIME/TEMPERATURE CONTROLS	
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
WATER	
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
HIGHLY SUSCEPTIBLE POPULATIONS	
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
CONSUMER ADVISORY	
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
EQUIPMENT AND UTENSILS	
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass

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Item	Status
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
SEWAGE	
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
PLUMBING	
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
TOILET	
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
INSECT, RODENT, ANIMAL CONTROL	
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
PHYSICAL FACILITIES	
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
REFUSE DISPOSAL	

Item	Status
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
OTHER OPERATIONS	
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

All previous violations have been corrected. Comments:

Additional Establishment Info

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator

COOLIDGE CORNER SCHOOL



Pre-operation

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or

revocation of the food establishment permit, if aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP:

6177302499 Telephone:

Owner:

Status Pass 01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A)) 02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11) 01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E)) 02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12) 01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G) MANAGEMENT AND EMPLOYEE HEALTH 01 PIC PERFORMING DUTIES (2-103.11) 01 PIC KNOWLEDGEABLE (590.003(B)) 02 APPROVED SOURCE (590.004A/B) 02 RECEIVING/CONDITION (3-202.11) FOOD FROM APPROVED SOURCE 02 TAGS & RECORDS (3-203.12) Allergen Awareness (590.009 (G)) 02 SHELLSTOCK ID (3-202.18) Anti-Choking (590.009 (E)) Non-compliance with: Tobacco (590.009 (F)) Trans fat bylaw (8.28) Item Correct By: **BROOKLINE DEPARTMENT** # of Critical Blue Violations: # of Critical Red Violations: Jared Orsini, REHS/RS OF FOOD SERVICES Inspection Time: Date Inspected: Status: Partial Comply Permit Number: BOHF-18-0079

07/24/2018 Risk Level:

inspector:

02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)

12:00 PM

Pass

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ltem	Status
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F.G))	Pass
PROTECTION FROM CONTAMINATION	
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
PERSONNEL & HANDWASH FACILITIES	
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-,12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102-11)	Fail - Critical Red
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
PROTECTION FROM CHEMICALS	
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass

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Item	Status
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
FOOD PROTECTION, TIME/TEMPERATURE CONTROLS	
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
WATER	
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Fail - Critical Blue
HIGHLY SUSCEPTIBLE POPULATIONS	
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
CONSUMER ADVISORY	
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
EQUIPMENT AND UTENSILS	
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Fail - Non-Critical
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass

Item	Status
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
SEWAGE	
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
PLUMBING	
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
TOILET	
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
INSECT, RODENT, ANIMAL CONTROL	
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
PHYSICAL FACILITIES	
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
REFUSE DISPOSAL	

Item	Status
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
OTHER OPERATIONS	
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Additional Establishment Info	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

actual inspection performed using paper form in file. see file for original report

Comments:

Inspector

Operator

- Re-inspection

COOLIDGE CORNER SCHOOL



HACCP:

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

		ltem [Status
Telephone: 6177302499		Non-compliance with:	
Owner:		Anti-Choking (590.009 (E))	Pass
BROOKLINE DEPARTMENT OF FOOD SERVICES	ARIMENI ES	Tobacco (590.009 (F))	Pass
PIC:		Trans fat bylaw (8.28)	Pass
		Allergen Awareness (590.009 (G))	Pass
Inspector: Jared Orsini, REHS/RS	S/RS	MANAGEMENT AND EMPLOYEE HEALTH	
Date Inspected:	Correct By:	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
08/31/2018		01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Risk Level: 2		01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BOHF-18-0079		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status:		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Full Comply		FOOD FROM APPROVED SOURCE	
# of Critical Red Violations:	lations: 0	02 APPROVED SOURCE (590.004A/B)	д 888
# of Critical Blue Violations:	lations: 0	ON SACE LINANII TEDATED LIONESTI VIDESTITED /3 404 44/5 504 42/	
Inencotion Time:		oz sare, diabouleraleu, nomes el tracsenteu (s-tot. 173-501.12)	N S S S S S S S S S S S S S S S S S S S
12:00 PM		02 RECEIVING/CONDITION (3-202.11)	Pass
		02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)

02 SHELLSTOCK ID (3-202.18) 02 TAGS & RECORDS (3-203.12)

Pass

Pass

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Item	Status
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F.G))	Pass
PROTECTION FROM CONTAMINATION	
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-3028,304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
PERSONNEL & HANDWASH FACILITIES	
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
PROTECTION FROM CHEMICALS	
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

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Item	Status
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
FOOD PROTECTION, TIME/TEMPERATURE CONTROLS	
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
WATER	
25 WATER SAFE (6-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
HIGHLY SUSCEPTIBLE POPULATIONS	
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
CONSUMER ADVISORY	
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
EQUIPMENT AND UTENSILS	
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass

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Item	Status
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
SEWAGE	
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
PLUMBING	
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
TOILET	
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
INSECT, RODENT, ANIMAL CONTROL	
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
PHYSICAL FACILITIES	
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
REFUSE DISPOSAL	

Item	Status
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
OTHER OPERATIONS	
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Additional Establishment Info	

Comments:

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator

Routine

COOLIDGE CORNER SCHOOL



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

Status Pass 01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A)) 02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11) 01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E)) 02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12) 02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12) 01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G) 01 PIC PERFORMING DUTIES (2-103.11) 01 PIC KNOWLEDGEABLE (590.003(B)) 02 APPROVED SOURCE (590.004A/B) 02 RECEIVING/CONDITION (3-202.11) 02 TAGS & RECORDS (3-203.12) Allergen Awareness (590.009 (G)) 02 SHELLSTOCK ID (3-202.18) Anti-Choking (590.009 (E)) Tobacco (590.009 (F)) Trans fat bylaw (8.28) HACCP: 0 Correct By: 0 BROOKLINE DEPARTMENT # of Critical Red Violations: # of Critical Blue Violations: Jared Orsini, REHS/RS Partial Comply - Pass OF FOOD SERVICES Inspection Time: Date Inspected: Permit Number: **BOHF-18-0079** 6177302499 Telephone: 10/11/2018 Risk Level: Inspector: 01:01 PM **Paulette** Owner:

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

ltem	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER O rodent control devices installed in kitchen area. Install appropriate pest control devices in kitchen/ dry storage Comments:	Fail - Non-Critical

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

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Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

	HACCP:	Status
Telephone: 6178794266	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
BRUCKLINE DEPARTMENT OF FOOD SERVICES	Trans fat bylaw (8.28)	Pass
PIC: Marijuana Gojak	Allergen Awareness (590.009 (G))	Pass
Inemotion	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Marli Caslli	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
04/12/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level: 2	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0318	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations: 0	COL ABELING OF INCOPPINE ACCUDACY ALLEDGENS (500 004) 9-502-41)	3360
# of Critical Blue Violations: 0		20 1
	02 SMELLS I OUN ID (3-202.18)	rass
Inspection 1 me:	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Pass

Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G)) 03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (6-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments:

Date: 4/12/2018 No violations found during today's inspection

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Operator	
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Inspector	
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Town of Brookline DRIS

DRISCOLL SCHOOL CAFETERIA



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

HACCP:

Fail - Critical Red Status Pass Pic not knowledgeable about how dish machine is being used (high vs low temp)- find out and monitor it to 01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A)) 02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11) 32 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12) 01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E)) 02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12) 02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12) 01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G) 03 FOOD CONTAINERS PROPERLY LABELED (3-302.12) 01 PIC PERFORMING DUTIES (2-103.11) 01 PIC KNOWLEDGEABLE (590.003(B)) 02 RECEIVING/CONDITION (3-202.11) 02 APPROVED SOURCE (590.004A/B) 02 TAGS & RECORDS (3-203.12) Allergen Awareness (590.009 (G)) make sure it works properly 02 SHELLSTOCK ID (3-202.18) Anti-Choking (590.009 (E)) Tobacco (590.009 (F)) Trans fat bylaw (8.28) tem 2 Correct By: 10/17/2018 **BROOKLINE DEPARTMENT** # of Critical Blue Violations: # of Critical Red Violations: OF FOOD SERVICES Abbie Atkins, MPH Marijuana Gojak Inspection Time: Date Inspected: Permit Number: BHP-2017-0318 Status: Partial Comply 6178794266 Telephone: 10/15/2018 Risk Level: Inspector: 12:06 PM Owner:

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

Pass

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass

Item	Status
19 HOT & COLD HOLDING (3-501.16) Walk in fridge running warm- jalapeño peppers 44f, ambient air between 43 and 45f	Fail - Critical Red
Move potentially hazardous food to other unit/discard and have walk in serviced to hold food at or below 41f 20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15) Dish machine is not getting the wash cycle hot enough- 147f or sanitizer levels are too low- use three bay sink for warewashing until dish machine is repaired- provide health department with a receipt/work order.	Fail - Non-Critical
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass

Item	Status
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115) Mouse droppings noted in dry storage area- clean to remove and provide health department with pest management report	Fail - Critical Blue
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments:	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Status

Inspector

Operator

64 WESTBOURNE TERRACE

Re-inspection

Town of Brookline

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit, if aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order,

HACCP:

Status Pass 01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A)) 02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11) 01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E)) 02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12) 02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12) 01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G) 01 PIC PERFORMING DUTIES (2-103.11) 01 PIC KNOWLEDGEABLE (590.003(B)) 02 APPROVED SOURCE (590.004A/B) 02 RECEIVING/CONDITION (3-202.11) 02 TAGS & RECORDS (3-203.12) Allergen Awareness (590.009 (G)) 02 SHELLSTOCK ID (3-202.18) Anti-Choking (590.009 (E)) Tobacco (590.009 (F)) Trans fat bylaw (8.28) Item 0 0 Correct By: **BROOKLINE DEPARTMENT** # of Critical Blue Violations: # of Critical Red Violations: OF FOOD SERVICES Abbie Atkins, MPH Inspection Time: Date Inspected: Marijana Gojak Permit Number: BHP-2017-0318 Status: | Full Comply 6178794266 Telephone: 12/03/2018 Risk Level: Inspector: 11:23 AM Owner: <u>당</u>

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass

Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G)) 03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16) Temp at 35.5f	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110) Wash cycle 151f Rinse cycle 184f 32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments: Date: 12/3/2018	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

All previous violations have been corrected.

Inspector

Operator

Routine

HEATH SCHOOL CAFETERIA



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

Status Pass 01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590,003(A)) 02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11) 01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E)) 02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12) 02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12) 01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G) 01 PIC PERFORMING DUTIES (2-103.11) 01 PIC KNOWLEDGEABLE (590.003(B)) 02 APPROVED SOURCE (590.004A/B) 02 RECEIVING/CONDITION (3-202.11) Allergen Awareness (590.009 (G)) 02 TAGS & RECORDS (3-203.12) 02 SHELLSTOCK ID (3-202.18) Anti-Choking (590.009 (E)) Tobacco (590.009 (F)) Trans fat bylaw (8.28) HACCP: Item 0 Correct By: **BROOKLINE DEPARTMENT** # of Critical Red Violations: # of Critical Blue Violations: OF FOOD SERVICES Inspection Time: Date Inspected: Permit Number: BHP-2017-0319 Marie Leakey Status: Full Comply 6178794550 Marli Caslli Telephone: 04/12/2018 Risk Level: Inspector: 09:40 AM Owner:

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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Item	St	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)		Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)		Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pas	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pa	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pas	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)		Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pa	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pax	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pas	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pas	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pas	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pas	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pas	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pas	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pas	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pas	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pas	Pass
15 LABELED, COMMON NAME (7-102.11)	Pa	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pas	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pas	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pas	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pa	Pass
17 REHEATING (3-403.11)	Pa	Pass
18 COOLING (3-501.14)	Pa	Pass
19 HOT & COLD HOLDING (3-501.16)	Pa	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (6-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments: Date: 4/12/2018	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

No violations found during inspection

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Operator

HEATH SCHOOL CAFETERIA



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

Status Pass 01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A)) 02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11) 01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E)) 02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12) 02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12) 01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G) 01 PIC PERFORMING DUTIES (2-103.11) 01 PIC KNOWLEDGEABLE (590.003(B)) 02 APPROVED SOURCE (590.004A/B) 02 RECEIVING/CONDITION (3-202.11) 02 TAGS & RECORDS (3-203.12) Allergen Awareness (590.009 (G)) 02 SHELLSTOCK ID (3-202.18) Anti-Choking (590.009 (E)) Tobacco (590.009 (F)) Trans fat bylaw (8.28) HACCP: **Item** 0 ~ Correct By: 10/16/2018 **BROOKLINE DEPARTMENT** # of Critical Red Violations: # of Critical Blue Violations: OF FOOD SERVICES Abbie Atkins, MPH Inspection Time: **Evelyn Petroski** Permit Number: Date Inspected: BHP-2017-0319 Status: Partial Comply 6178794550 Telephone: 10/11/2018 Risk Level: Inspector: 12:15 PM

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G)) 03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11) Bag of brown rice on floor of storage room- PIC corrected on site	Fail - Critical Red
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (6-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass

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Item	Status
19 HOT & COLD HOLDING (3-501.16) Cold holding unit on lunch line is warm	Fail - Critical Red
Food at 64f and under trays at 50f	
All potentially hazardous foods (yogurt, lunch meats, salad dressings, etc) must be kept below 41f.	¥.
PIC advised that food is kept in walk in cooler just prior to service and is served soon after being placed in unit.	
Trays will be placed over food between lunch times. Also, place blue ice packs in unit to help keep temperatures below 41f as discussed with head of food services. Monitor temperatures.	G Se Se
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass

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Item	Status
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments: Date: 10/11/2018	

Please take action and measures to get the cold holding unit holding food at or below 41f.

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator

HEATH SCHOOL CAFETERIA



- Re-inspection

Town of Brookline

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit, if aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

	HACCP:	Status
Telephone: 6178794550	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
BROOKLINE DEPARTMENT OF FOOD SERVICES	Trans fat bylaw (8.28)	Pass
PIC: Evelun Petroski	Allergen Awareness (590.009 (G))	Pass
Legitus encour	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Abbie Atkins, MPH	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
cted:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
10/16/2018 10/19/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level: 2	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D.E.))	Pass
Permit Number: BHP-2017-0319	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Partial Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations: 1	02 ARELING OF INCREDIENTS ACCIDACY ALLEDGENS (FOR DOWN) 3-602 41)	2 4 CO
# of Critical Blue Violations: 0		200
i	UZ SHELLSTOCK ID (3-202.18)	Pass
Inspection Time: 10:39 AM	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G)) 03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass

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ltem	Status
19 HOT & COLD HOLDING (3-501.16) Cold holding unit temping at 50f- cheese sticks at 46f	Fail - Critical Red
Have unit repaired- keep potentially hazardous foods in walkin unit between lunches until it is fixed 20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass

Item	Status
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments:	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

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Operator

HEATH SCHOOL CAFETERIA



HACCP:

· Re-inspection

when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

	Item	Status
Telephone: 6178794550	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
BROOKLINE DEPARIMENT OF FOOD SERVICES	Trans fat bylaw (8.28)	Pass
PIC:	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Inspector: Abbie Atkins, MPH	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
10/23/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level: 2	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0319	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations: 0		Pass
# of Critical Blue Violations: 0	20 SHELL STOCK IN 202 49)	Does
Inspection Time:	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G)) 03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)

Pass Pass

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16) Cold holding unit at 24f	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTIČLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Comments:

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IVY STREET SCHOOL



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified, This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

		HACCP:	Status
Telephone:		Anti-Choking (590.009 (E))	Pass
Owner:		Tobacco (590.009 (F))	Pass
MASS ASSUCIATION FOR THE BLIND	ON FOR	Trans fat bylaw (8.28)	Pass
PIC: Heather Smith		Allergen Awareness (590.009 (G))	Pass
		01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Inspector: Dai Nguyen, MPH, RS	RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected:	Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
06/05/2018	06/26/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level: 2		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0320		02 APPROVED SOURCE (590.004A/B)	Pass
Status:		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Partial Comply		02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations:		02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Blue Violations:	lations: 0	02 SHELLSTOCK ID (3-202.18)	Pass
Inspection Time: 11:21 AM		02 TAGS & RECORDS (3-203.12)	Pass
		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass
		02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F.G))

Pass Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11) Food handler has no bear restraint- provide	Fail - Non-Critical
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402,11-,12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13) Visible soil build up in interior of oven - clean to remove 30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Fail - Non-Critical Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

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Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11) Missing light shield to light bulbs - provide	Fail - Non-Critical
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments: Date: 6/5/2018 Discussed with PIC about:	

- 1. Employee hygiene practices
- 2. Employee handwashing
- 3. Employee illness policy
- 4. Hot and Cold holding requirements
- 5. Clean and sanitize of equipment

Page 5 of 5

Status

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator

IVY STREET SCHOOL



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

HACCP:

	ltem _	Status
Telephone:	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
MASS ASSOCIATION FOR THE BLIND	Trans fat bylaw (8.28)	Pass
PIC: Jim Cassel	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Inspector: Dai Nguyen, MPH, RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
11/30/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0320	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations: 0	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Blue Violations: 0	02 SHELLSTOCK ID (3-202.18)	Pass
Inspection Time:	02 TAGS & RECORDS (3-203.12)	Pass
	J 02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

Pass

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item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (6-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Date: 11/30/2018 Comments:

Comprehensive routine Inspection found no health violations, keep up the good work.

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Operator

Inspector

LAWRENCE SCHOOL CAFETERIA



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

	HACCP:	Status
Telephone: 6178794310	Non-compliance with:	
Owner:	Anti-Choking (590.009 (E))	Pass
Brokline Public School, Food Services	Товассо (590.009 (F))	Pass
PIC:	Trans fat bylaw (8.28)	Pass
ine no char	Allergen Awareness (590.009 (G))	Pass
	MANAGEMENT AND EMPLOYEE HEALTH	
Date Inspected: Correct By:	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
03/08/2017	01 PIC KNOWI FOGEABI F (590 003/8))	Daes
Risk Level:		000
7	OT PIC PERFORMING DO HES (2-103.11)	Pass
Permit Number: BHP-2017-0321	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Partial Comply	FOOD FROM APPROVED SOURCE	
# of Critical Red Violations: 0		
* of Critical Blue Violations	02 APPROVED SOURCE (590.004A/B)	Pass
# OF CHILICAL DING VIOLATIONS:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time;	02 RECEIVING/CONDITION (3-202 11)	D
12:00 AM		
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)

02 SHELLSTOCK ID (3-202.18)
02 TAGS & RECORDS (3-203.12)

Pass Pass Pass

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	Item	Status
!	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass
	PROTECTION FROM CONTAMINATION	
	05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
	06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
	06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
	07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
	08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
	09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
	10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
	11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
	PERSONNEL & HANDWASH FACILITIES	
	12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
	12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
	12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
	13 NUMBER, CONVENIENT (5-203.11)	Pass
	13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
	13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
	14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
	PROTECTION FROM CHEMICALS	
	15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
	15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
	15 LABELED, COMMON NAME (7-102.11)	Pass
	15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
	15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass

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Item	Status
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
FOOD PROTECTION, TIME/TEMPERATURE CONTROLS	
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
WATER	
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
HIGHLY SUSCEPTIBLE POPULATIONS	
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
CONSUMER ADVISORY	
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
EQUIPMENT AND UTENSILS	
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass

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Item	Status
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
SEWAGE	
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
PLUMBING	
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
TOILET	
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
INSECT, RODENT, ANIMAL CONTROL	
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115) Rodent droppings observed in corner of storage room - sweep to remove and continue with extermination. PHYSICAL FACILITIES	Fail - Critical Blue
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
REFUSE DISPOSAL	
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass

Item		Status
45 OUTSIDE S	45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE S	45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
OTHER OPERATIONS	TIONS	
46 CLEANING	46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTEN	AINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK F	47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATIC	48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOI	49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER		Pass
Additional Establishment Info	blishment Info	
Comments:	Inspection Type: ROUTINE; Inspector Name: MIRANDA CORBINE, REHS/RS; Time In: 9:30 AM; Time Out: 10:15 AM; Contact: Sabrina Feltz; Corrected By Date: 15 Mar 2017;	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Converted Result: PARTIAL COMPLY

	Operator
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ı	Inspector

27 FRANCIS STREET

Town of Brookline

LAWRENCE SCHOOL CAFETERIA

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Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP:

		Item —	Status
Telephone: 6178794310		Anti-Choking (590.009 (E))	Pass
Owner:		Tobacco (590.009 (F))	Pass
Brokline Public School, Food Services	nool, Food	Trans fat bylaw (8.28)	Pass
PIC:		Allergen Awareness (590.009 (G))	Pass
		01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Inspector: Miranda Corbine, REHS/RS	EHS/RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
cted:	Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
09/18/2018		— 01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level: 2		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0321		02 APPROVED SOURCE (590.004A/B)	Pass
Status: Partial Comply		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
# of Critical Red Violations:	itions: 0	02 IABELING OF INGREDIENTS ACCURACY ALLEPGENS (500 004/1) 3-502 41)	r day
# of Critical Blue Violations:	ations: 1	1	20 00
Inspection Time:		01 - 20 - 10 - 10 - 10 - 10 - 10 - 10 -	200
11:24 AM			Fass
		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass

Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	ă	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	å	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	<u>a</u>	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	<u>ā</u>	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	ď.	Pass
25 WATER SAFE (5-101.11)	ď	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	ď.	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	ď.	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	ď.	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	ă.	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)		Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)		Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	ů.	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	à	Pass
31 TEST KIT PROVIDED (4-302.14)	ă.	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	å	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	à.	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	ă.	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	å	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	ď.	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	ă.	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	å	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	à	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	å	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)		Pass

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ltem	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115) Mouse droppings observed on floors of storage room - clean to remove, search and seal off any holes, and	Fail - Critical Blue
exterminate.	

Re-inspection: one week 40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments:

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

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Operator

LAWRENCE SCHOOL CAFETERIA



HACCP:

· Re-inspection

Town of Brookline

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

	Item	Status
Telephone: 6178794310	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
Brokline Public School, Food Services	Trans fat bylaw (8.28)	Pass
PIC:	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Inspector: Miranda Corbine, REHS/RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
09/25/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0321	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations: 0	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Blue Violations: 0	02 SHFI I STOCK ID (3-202 18)	Pass
Inspection Time:	02 TAGS & RECORDS (3-203.12)	Pass
10:08 AM	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G)) 03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)

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item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

All violations corrected. Date: 9/25/2018

Comments:

Inspector

Operator

- Routine

LES PETITS NURSERY



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

Status Pass 01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A)) 02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11) 02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12) 01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E)) 02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12) 02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12) 01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G) 01 PIC PERFORMING DUTIES (2-103.11) 01 PIC KNOWLEDGEABLE (590,003(B)) 02 RECEIVING/CONDITION (3-202.11) 02 APPROVED SOURCE (590.004A/B) 02 TAGS & RECORDS (3-203.12) Allergen Awareness (590.009 (G)) 02 SHELLSTOCK ID (3-202.18) Anti-Choking (590.009 (E)) Tobacco (590.009 (F)) Trans fat bylaw (8.28) HACCP: **Item** 0 0 Correct By: # of Critical Blue Violations: # of Critical Red Violations: LES PETITS NURSERY Debra Nickerson Inspection Time: Date Inspected: Permit Number: BHP-2017-0196 Full Comply Marli Caslli Telephone: 04/13/2018 Risk Level: Inspector: 11:21 AM Status: Owner:

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

Pass Pass

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (6-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Date: 4/13/2018 No violations found during inspection

Comments:

Inspector

Operator

178 MASON TERRACE

Town of Brookline

- Routine

LES PETITS NURSERY



HACCP:

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

		Item —	Status
relephone:		Anti-Choking (590.009 (E))	Pass
Owner:	2	Tobacco (590.009 (F))	Pass
LES PEIIIS NURSERT	באז	Trans fat bylaw (8.28)	Pass
PIC: Debra Nickerson		Allergen Awareness (590.009 (G))	Pass
-		01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Inspector: Abbie Atkins, MPH		01 PIC KNOWLEDGEABLE (590.003(B))	Pass
cted:	Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
10/31/2018		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
RISK Level:		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0196		02 APPROVED SOURCE (590.004A/B)	Pass
Status:		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply		02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations:	ations: 0	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Blue Violations:	ations: 0	02 SHELL STOCK ID (3-202 18)	300
Inspection Time:		OF TAKE & DECODER (9-201-10)	20 00
12:07 PM			200
		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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	Item	Status
'	20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pasś
	21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
	22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
	23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
	24 PHF'S PROPERLY THAWED (3-501.13)	Pass
	25 WATER SAFE (5-101.11)	Pass
	25 CAPACITY AND PRESSURE (5-103.1112)	Pass
	26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
	27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
	28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
	29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
	30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
	30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
	31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
	31 TEST KIT PROVIDED (4-302.14)	Pass
	31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
	31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
	32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
	33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
	34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
	34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
	35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
	36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
	37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
	38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments:

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

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Town of Brookline

LES PETITS NURSERY



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified, This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

	HACCP:	Status
relephone:	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
LES PEIIIS NURSERT	Trans fat bylaw (8.28)	Pass
PIC:	Allergen Awareness (590.009 (G))	Pass
henoutes	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Abbie Atkins, MPH	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
12/06/2018	01 REPORTING OF DISEASES'BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590,003(D,E))	Pass Sass
Permit Number: BHP-2017-0196	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations: 0	ALL DOOR OF TAXABLE AND ADDRESS OF THE PROPERTY OF THE PROPERT)) - (
# of Critical Blue Violations: 0	oz Labeling of Ingredien I S, Accoracy, Allergens (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
Inspection Time:	02 TAGS & RECORDS (3-203.12)	Pass
	1 02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments: Date: 12/6/2018 No violations noted on this inspection.	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

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Operator

Town of Brookline

LINCOLN SCHOOL CAFETERIA



Re-inspection

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

¥	HACCP:	Status
Telephone: 6178794610	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
BROOKLINE DEPARTMENT OF FOOD SERVICES	Trans fat bylaw (8.28)	Pass
PIC:	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Miranda Corbine, REHS/RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
05/01/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0322	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Blue Violations: U	02 SHELLSTOCK ID (3-202.18)	Pass
Inspection Time: 09:56 AM	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G)) 03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)

Pass Pass

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Item 05 SEPARATION SEGREGATION NO CHOSS CONTAMINATION 13 3028204 143	Status
US SEPAKATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-,02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

All violations corrected. Date: 5/1/2018

Comments:

Inspector

Operator

LINCOLN SCHOOL CAFETERIA

Town of Brookline

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Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

Status Pass 01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A)) 02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11) 32 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12) 01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E)) 02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12) 02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12) 01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G) 01 PIC PERFORMING DUTIES (2-103.11) 01 PIC KNOWLEDGEABLE (590.003(B)) 02 APPROVED SOURCE (590.004A/B) 02 RECEIVING/CONDITION (3-202.11) 02 TAGS & RECORDS (3-203.12) Allergen Awareness (590.009 (G)) 02 SHELLSTOCK ID (3-202.18) Anti-Choking (590.009 (E)) Tobacco (590.009 (F)) Trans fat bylaw (8.28) HACCP: **Item** Correct By: 0 0 **BROOKLINE DEPARTMENT** Miranda Corbine, REHS/RS # of Critical Blue Violations: # of Critical Red Violations: OF FOOD SERVICES Inspection Time: Date Inspected: Permit Number: BHP-2017-0322 Full Comply 6178794610 Felephone: 09/25/2018 Inspector: Risk Level: 09:47 AM Owner: Status: 잂

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
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43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
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44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Date: 9/25/2018 No violations Comments:

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator

Town of Brookline

LINCOLN SCHOOL CAFETERIA



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit, if aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

		HACCP:	Status
Telephone: 6178794610		Anti-Choking (590.009 (E))	Pass
Owner:		Tobacco (590.009 (F))	Pass
BROOKLINE DEPARTMENT OF FOOD SERVICES	ARTIMENT	Trans fat bylaw (8.28)	Pass
PIC:		Allergen Awareness (590.009 (G))	Pass
-		01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Miranda Corbine, REHS/RS	REHS/RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected:	Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level: 2		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0322		02 APPROVED SOURCE (590.004A/B)	Pass
Status:		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Scheduled		02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations:		02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Blue Violations:	olations: 0	02 SHELL STOCK ID (3-202 18)	Dass
Inspection Time:		02 TAGS & RECORDS (3-203.12)	Pass
		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass
		02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments:	340

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

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30 WEBSTER PLACE

Town of Brookline

LOWER DEVOTION SCHOOL CAFETERIA



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

		HACCP:	Status
Telephone: 6178794266		Anti-Choking (590.009 (E))	Pass
Owner:		Tobacco (590.009 (F))	Pass
DEVOTION SCHOOL CAFETERIA	JOL	Trans fat bylaw (8.28)	Pass
PIC:		Allergen Awareness (590.009 (G))	Pass
		01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Inspector: Miranda Corbine, REHS/RS	REHS/RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected:	Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level: 2		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0317		02 APPROVED SOURCE (590.004A/B)	Pass
Status:		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Scheduled		02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations:	olations: 0	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590,004(J), 3-602.11)	. O.
# of Critical Blue Violations:	olations: 0		
1		UZ SHELLS LOCK ID (3-202.18)	Pass
Inspection Ime:		02 TAGS & RECORDS (3-203.12)	Pass
		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass
		02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F.G))

Pass Pass

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Status	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass
Item	05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	08 WASHING FRUITS AND VEGETABLES (3-302.15)	09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	11 FOOD UTENSILS PROPERLY STORED (3-304.12)	12 PROPER, ADEQUATE HANDWASHING (2-301.12)	12 GOOD HYGIENIC PRACTICES (2-401.1112)	12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	13 NUMBER, CONVENIENT (5-203.11)	13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	13 HAND CLEANSER, HAND DRYING (6-30102.11)	14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	15 LABELED, COMMON NAME (7-102.11)	15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	15 PESTICIDES USE RESTRICTED (7-206.1113)	15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	16 COOKING TEMPERATURES (3-401.1112)	17 REHEATING (3-403.11)	18 COOLING (3-501.14)	19 HOT & COLD HOLDING (3-501.16)

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (6-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

ltem	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Comments:

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Operator

36 PHILBRICK ROAD

Town of Brookline

MAIMONIDES SCHOOL

, , , , , School Food Service, , , Milk and Cream, , , , , , , - Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit, if aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

	HACCP:	Status
Telephone:	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
MAIMONIDES SCHOOL	Trans fat bylaw (8.28)	Pass
PIC: Francois maxime	Allergen Awareness (590.009 (G))	Pass
Inenactor	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Marli Caslli	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
04/11/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0323	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
mply	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Blue Violations: U	02 SHELLSTOCK ID (3-202.18)	Pass
Inspection Time:	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F.G))

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER No violations found during inspection Comments:	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action), BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

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9 PRESCOTT STREET

Town of Brookline

NEW ENGLAND HEBREW ACADEMY



HACCP:

when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

		Item	Status
Telephone:		Anti-Choking (590.009 (E))	Pass
Owner:		Tobacco (590.009 (F))	Pass
New England Hebrew	2	Trans fat bylaw (8.28)	Pass
PIC: Dov Ciment		Allergen Awareness (590.009 (G))	Pass
1000000	4	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Dai Nguyen, MPH, RS	S	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
cted:	Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
06/11/2018		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
NISK LEVEI:		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0324		02 APPROVED SOURCE (590.004A/B)	Pass
Status:		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply		02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations:	ions: 0	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Blue Violations:	tions: 0	02 SHELL STOCK ID (3-202 48)	200
Inspection Time:			S S S S S S S S S S S S S S S S S S S
03:29 PM		UZ TAGS & RECORDS (3-203.12)	Pass
		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F.G))

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments: Date: 6/11/2018	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Kids bring their own lunches, some milks are provided to students using disposable cups.

Reach-in cooler T 39 deg F

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Town of Brookline

PIERCE SCHOOL CAFETERIA



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order,

	HACCP:	Status
Telephone: 6177302488	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
BROOKLINE DEPARTMENT OF FOOD SERVICES	Trans fat bylaw (8.28)	Pass
PIC:	Allergen Awareness (590.009 (G))	Pass
***************************************	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Abbie Atkins, MPH	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
10/03/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
RISK Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0325	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Partial Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations: 0	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Blue Violations: 1	02 SHELLSTOCK ID (3-202.18)	Pass
Inspection Time:	02 TAGS & RECORDS (3-203.12)	Pass
	☐ 02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

Pass Pass

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115) Rinse cycle reading 180f, but thermolabel shows neither cycle is hitting 160f- have repaired. 31 TEST KIT PROVINED (4.302.14)	Fail - Non-Critical
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	2) W
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Fail - Non-Critical
Wash and rinse cycles not reaching 160f- have machine serviced 32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115) Mouse droppings noted on floor in dry storage between shelving units and along wall- clean to remove and provide copy of pest management report.	Fail - Critical Blue
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments: Hot holding units to be rechecked at reinspection as they were low when originally checked and	

then turned off before they could be rechecked. Possible that the temps were low because the tops were off for lunch service. RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

inspector

Operator

· Re-inspection

PIERCE SCHOOL CAFETERIA



HACCP:

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

		Item	Status
Telephone: 6177302488		Non-compliance with:	
Owner:		Anti-Choking (590.009 (E))	Pass
BROOKLINE DEPAKTMENT OF FOOD SERVICES	AK I MEN I	Tobacco (590.009 (F))	Pass
PIC:		Trans fat bylaw (8.28)	Pass
		Allergen Awareness (590.009 (G))	Pass
Inspector: Abbie Atkins, MPH	_	MANAGEMENT AND EMPLOYEE HEALTH	
Date Inspected:	Correct By:	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
10/05/2018		01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Risk Level: 2		01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0325		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status:		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Partial Comply		FOOD FROM APPROVED SOURCE	
# of Critical Red Violations:	lations: 0	02 APPROVED SOURCE (590.004A/B)	D S S S S
# of Critical Blue Violations:	lations: 1	OS SAFE LINANII TEDATED DONIEST V DDESENTED /3 404 44/9 504 49/	
Increase Times		oz sarc, dinadocieratico, nonestri presenteo (stot. 173-601.12)	7ass
12:00 AM	T	02 RECEIVING/CONDITION (3-202.11)	Pass
		02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)

02 SHELLSTOCK ID (3-202.18) 02 TAGS & RECORDS (3-203.12) Pass

Pass Pass

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Item	Status
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass
PROTECTION FROM CONTAMINATION	
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
PERSONNEL & HANDWASH FACILITIES	
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
PROTECTION FROM CHEMICALS	
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass

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Item	Status
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
FOOD PROTECTION, TIME/TEMPERATURE CONTROLS	
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
WATER	
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
HIGHLY SUSCEPTIBLE POPULATIONS	
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
CONSUMER ADVISORY	
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
EQUIPMENT AND UTENSILS	
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15) Dish Machine still not hitting 165F after being serviced-have serviced again	Fail - Non-Critical
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115) Gauges showing 165F and 175F for wash and rinse cycles respectively, but Thermolabel indicates neither is hitting 165F- Have serviced.	Fail - Non-Critical

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Item	Status
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
SEWAGE	
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
PLUMBING	
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
TOILET	
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
INSECT, RODENT, ANIMAL CONTROL	
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115) 2 dead mice on glue trap and mouse droppings seen nearby- Corrected on site PHYSICAL FACILITIES	Fail - Critical Blue
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
REFUSE DISPOSAL	

Item	Status
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
OTHER OPERATIONS	
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Additional Establishment Info	

Inspector to return when the dish machine is being serviced to verify when it is repaired. Comments: RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

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RUNKLE SCHOOL CAFETERIA



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

Status Pass 01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A)) 02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11) 01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E)) 02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12) 02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12) 01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G) 01 PIC PERFORMING DUTIES (2-103.11) 01 PIC KNOWLEDGEABLE (590.003(B)) 02 APPROVED SOURCE (590.004A/B) 02 RECEIVING/CONDITION (3-202.11) 02 TAGS & RECORDS (3-203.12) Allergen Awareness (590.009 (G)) 02 SHELLSTOCK ID (3-202.18) Anti-Choking (590.009 (E)) Tobacco (590.009 (F)) Trans fat bylaw (8.28) HACCP: **Item** 0 0 Correct By: **BROOKLINE DEPARTMENT** # of Critical Blue Violations: # of Critical Red Violations: OF FOOD SERVICES Mensura kantardzic Inspection Time: Date Inspected: Permit Number: BHP-2017-0326 Status: Full Comply 6178794679 Marli Caslli 04/12/2018 Risk Level: Telephone Inspector: 10:03 AM Owner:

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass

Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item		Status
39 INSECTS, F	39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, M	40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REP	40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS ANI	41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASI	42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE	43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AN	43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING	44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUM	NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE S	45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE S	45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING	46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING N	47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK	47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATIC	48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED	ILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER		Pass
Comments:	Date: 4/12/2018 No violations found in today's inspection	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

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RUNKLE SCHOOL CAFETERIA



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

Status Pass 01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A)) 02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11) 01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E)) 02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12) 02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12) 01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G) 01 PIC PERFORMING DUTIES (2-103.11) 01 PIC KNOWLEDGEABLE (590.003(B)) 02 APPROVED SOURCE (590.004A/B) 02 RECEIVING/CONDITION (3-202.11) 02 TAGS & RECORDS (3-203.12) Allergen Awareness (590.009 (G)) 02 SHELLSTOCK ID (3-202.18) Anti-Choking (590.009 (E)) Tobacco (590.009 (F)) Trans fat bylaw (8.28) HACCP: Correct By: 0 0 **BROOKLINE DEPARTMENT** # of Critical Blue Violations: # of Critical Red Violations: OF FOOD SERVICES Abbie Atkins, MPH Merida Kantardzic Inspection Time: Date Inspected: Permit Number: BHP-2017-0326 Status: Full Comply 6178794679 10/15/2018 **Felephone:** Risk Level: Inspector: 10:54 AM Owner:

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

	Operator
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	Inspector
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791 HAMMOND STREET

Town of Brookline

SAGE @ BEAVER COUNTRY DAY SCHOOL

, , , , , School Food Service, , , , , , , , . Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

	HACCP:	Status
relephone:	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
SAGE DINING SERVICES, INC	Trans fat bylaw (8.28)	Pass
PIC:	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Jared Orsini, REHS/RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
cted:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
04/23/2018 05/07/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590,003C/F/G)	Pass
Risk Level: 2	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0328	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Partial Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations: 0	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Blue Violations: 1	OS CHELL STOCK ID 73-202 18/	0
Inspection Time:		200
10:47 AM	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass

Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

ltem	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
. 15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (6-402.13)	Pass
36 INSTALLED AND MAINTAINED (6-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501,111/.115) Mouse droppings found in dry storage area. Clean to remove Seal holes and openings. Exterminate. Provide report at re inspection, Inspect all soft packaged foods discard any adulterated products	Fail - Critical Blue
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments:	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

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Operator

791 HAMMOND STREET

SAGE @ BEAVER COUNTRY DAY SCHOOL Town of Brookline

,,,,,School Food Service,,,,,,,,, - Re-inspection

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

	HACCP:	Status
elephone:	Anti-Choking (590.009 (E))	Pass
Wher:	Tobacco (590.009 (F))	Pass
SAGE DINING SERVICES, INC	Trans fat bylaw (8.28)	Pass
PIC:	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Jared Orsini, REHS/RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
05/07/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level: 2	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0328	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
t of Critical Blue Violations: 0	02 SHELLSTOCK ID (3-202.18)	Pass
nspection Time:	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G)) 03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

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SAGE @ BEAVER COUNTRY DAY SCHOOL

,,,,,School Food Service,,,,,,,,,-Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order,

		HACCP:	Status
Telephone:		Anti-Choking (590.009 (E))	Pass
Owner:	OH GLONG	Tobacco (590.009 (F))	Pass
SAGE DINING SERVICES, INC	KVICES, INC	Trans fat bylaw (8.28)	Pass
PIC: Liz		Allergen Awareness (590.009 (G))	Pass
		01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Jared Orsini, REHS/RS	4S/RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected:	Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
10/10/2018		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level: 2		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D.E.))	Pass
Permit Number: BHP-2017-0328		02 APPROVED SOURCE (590.004A/B)	Pass
Status:		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Partial Comply - Pass	Pass	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations:	olations: 0	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Blue Violations:	olations: 0	SECTION OF SECULAR PROPERTY OF SECURAR PROPERTY OF SECURAR PROPERTY OF SECULAR PROPERTY OF SECURAR PROPERT	6
Inspection Time:		02 STELLS (UCK ID (3-202.10)	r cos
10:15 AM		02 1963 & RECORDS (3-203.12)	SSE
		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass
		02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

Pass

Pass

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	05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
	06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
	06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
	07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
	08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
	09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
	10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
	11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
	12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
š	12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
	12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
	13 NUMBER, CONVENIENT (5-203.11)	Pass
	13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
	13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
	14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
	15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
	15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
	15 LABELED, COMMON NAME (7-102.11)	Pass
	15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
	15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
	15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
	16 COOKING TEMPERATURES (3-401.1112)	Pass
	17 REHEATING (3-403.11)	Pass
	18 COOLING (3-501.14)	Pass
	19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (6-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15) Dishwasher final rinse 147 deg f. Dishwashing ordered to cease. After resting Temperature sensitive tape showed 180 deg f hit. Do not run if hot water rinse is below 160. Take break and let booster recharge	Fail - Non-Critical
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

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	Inspector
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20 NEWTON STREET

Town of Brookline

SAGE @ DEXTER SCHOOL

, , , , , School Food Service, , , , , , , , , . - Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

HACCP:

	Item —	Status
Telephone:	Anti-Choking (590.009 (E))	Pass
Owner:	Товассо (590.009 (F))	Pass
SAGE DINING SERVICES, INC	Trans fat bylaw (8.28)	Pass
PIC: William carter	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
inspector: Marli Caslli	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
04/05/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level: 2	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0327	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Blue Violations: 0	02 SHELLSTOCK ID (3-202 18)	Dace
Inspection Time:	02 TAGS & RECORDS (3-203.12)	Pass 3
09:57 AM	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502 11- 12)	Dass
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Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-,12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

	Operator
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SAGE @ DEXTER SCHOOL

,,,,,School Food Service,,,,,,,,,,-Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified, This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

		HACCP:	Status
Telephone:		Anti-Choking (590.009 (E))	Pass
Owner:		Tobacco (590.009 (F))	Pass
SAGE DINING SERVICES, INC	KVICES, INC	Trans fat bylaw (8.28)	Pass
PIC:		Allergen Awareness (590.009 (G))	Pass
		01 PERSON IN CHARGE (PIC) ASSIGNED. CERTIFIED FOOD MANAGER (590 003(A))	Dass
Inspector: Marli CasIIi		01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected:	Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level: 2		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D.E.))	Pass
Permit Number: BHP-2017-0327		02 APPROVED SOURCE (590.004A/B)	Pass
Status:		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Scheduled		02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations:			Pass
# of Critical Blue Violations:	olations: 0	02 SHELLSTOCK ID (3-202.18)	Pass
Inspection Time:		02 TAGS & RECORDS (3-203.12)	Pass
		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass
		02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
		03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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Ū	05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
J	06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
J	06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
Ü	07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
J	08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
J	09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
•	10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
•	11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
	12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
·	12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
•	12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
•	13 NUMBER, CONVENIENT (5-203.11)	Pass
•	13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
•	13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
•	14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
•	15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
•	15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
	15 LABELED, COMMON NAME (7-102.11)	Pass
•	15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
•	15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
•	15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
•	16 COOKING TEMPERATURES (3-401.1112)	Pass
•	17 REHEATING (3-403.11)	Pass
·	18 COOLING (3-501.14)	Pass
	19 HOT & COLD HOLDING (3-501.16)	Pass

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	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (6-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

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SAGE @ DEXTER SCHOOL

, , , , , School Food Service, , , , , , , , . . . Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified, This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

		HACCP: Item	Status
Telephone:		Anti-Choking (590.009 (E))	Pass
Owner:	ON SHOW	Tobacco (590.009 (F))	Pass
SAGE DINING SERVICES, INC	VICES, INC	Trans fat bylaw (8.28)	Pass
PIC:		Allergen Awareness (590.009 (G))	Pass
		01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Inspector: Miranda Corbine, REHS/RS	EHS/RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected:	Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level: 2		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D.E.))	Pass
Permit Number: BHP-2017-0327		02 APPROVED SOURCE (590.004A/B)	Pass
Status:		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Scheduled		02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations:		02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Blue Violations:	lations: 0	02 SHELLSTOCK ID (3-202.18)	Pass
Inspection Time:		02 TAGS & RECORDS (3-203.12)	Pass
		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass
		02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
		03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

Pass

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (6-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PŔOPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

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39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments:

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Operator
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ST. MARY OF THE ASSUMPTION



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit, If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order. I

	HACCP:	Status
Telephone:	Non-compliance with:	i I
Owner:	Anti-Choking (590.009 (E))	Pass
ST. MARY OF THE ASSUMPTION	Tobacco (590.009 (F))	Pass
PIC:	Trans fat bylaw (8.28)	Pass
Inspector:	Allergen Awareness (590.009 (G)) PIC does not have Allergen Training Certificate - Provide. MANAGEMENT AND EMPLOYEE HEALTH	Fail - Non-Critical
Date Inspected: Correct By: 04/12/2017	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590,003(A)) PIC does not have Servsafe Certificate - Provide.	Fail - Critical Red
Risk Level:	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
2	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0329	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Fartial Comply	FOOD FROM APPROVED SOURCE	
# of Critical Relations:	02 APPROVED SOURCE (590.004A/B)	Pass
1	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time: 12:00 AM	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
4	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass

02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)

Pass

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	Item	Status
1. ()	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass
	PROTECTION FROM CONTAMINATION	
	05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
	06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
	06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
	07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
	08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
	09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
	10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
	11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
	PERSONNEL & HANDWASH FACILITIES	
	12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
	12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
	12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
	13 NUMBER, CONVENIENT (5-203.11)	Pass
	13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
	13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
	14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
	PROTECTION FROM CHEMICALS	
	15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
	15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
	15 LABELED, COMMON NAME (7-102.11)	Pass
	15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
	15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass

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ļ.	31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
	31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
	32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
	33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
	34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
	34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
	SEWAGE	
	35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
	PLUMBING	
	36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
	37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
	TOILET	
	38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
	INSECT, RODENT, ANIMAL CONTROL	
	39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
	PHYSICAL FACILITIES	
	40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
	40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
	41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
	42 HANDWASHING SIGNAGE (6-301.14)	Pass
	43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
	43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
	44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
	REFUSE DISPOSAL	
	45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass

Item		Status
45 OUTSIDE STORAGE	TORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE	FORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
OTHER OPERATIONS	TIONS	
46 CLEANING N	46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENA	AINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK P	47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM	N FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINE	LED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER		Pass
Additional Establishment Info	blishment Info	
Comments:	Inspection Type: ROUTINE; Inspector Name: MIRANDA CORBINE, REHS/RS; Time In: 10:45 AM; Time Out: 11:15 AM; Contact: Theresa Kirk; Corrected By Date: 26 Apr 2017; Converted Result: PARTIAL COMPLY; Comment: Discussed handwashing practices with PIC.	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator

67 HARVARD STREET

Town of Brookline

ST. MARY OF THE ASSUMPTION



- Re-inspection

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

	HACCP:	Status
Telephone:	Non-compliance with:	
Owner:	Anti-Choking (590.009 (E))	Pass
SI. MARY OF THE ASSUMPTION	Tobacco (590.009 (F))	Pass
PIC:	Trans fat bylaw (8.28)	Pass
Inspector:	Allergen Awareness (590.009 (G)) No one certified in food allergen awareness training -provide at least one certified food manager complete a "Food Allergen Awareness Training"	Fail - Non-Critical
Date Inspected: Correct By:	MANAGEMENT AND EMPLOYEE HEALTH 01 PERSON IN CHARGE (PIC) ASSIGNED CERTIFIED FOOD MANAGER (590 003(4))	Fail - Critical Red
Risk Level:	No one has Servsafe certification - provide 01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Permit Number:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
BHP-2017-0329	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status: Partial Comply	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Red Violations: 1	FOOD FROM APPROVED SOURCE	
# of Critical Blue Violations: 0	02 APPROVED SOURCE (590.004A/B)	Pass
Inspection Time:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
12:00 AM	2 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

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Item	Status
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F.G))	Pass
PROTECTION FROM CONTAMINATION	
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
PERSONNEL & HANDWASH FACILITIES	
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
PROTECTION FROM CHEMICALS	
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass

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Item	Status
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
FOOD PROTECTION, TIME/TEMPERATURE CONTROLS	
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
WATER	
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
HIGHLY SUSCEPTIBLE POPULATIONS	
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
CONSUMER ADVISORY	
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
EQUIPMENT AND UTENSILS	
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass

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Item	Status
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
SEWAGE	
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
PLUMBING	
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
TOILET	
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
INSECT, RODENT, ANIMAL CONTROL	
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
PHYSICAL FACILITIES	
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
REFUSE DISPOSAL	
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass

Item		Status
45 OUTSIDE STORAGE	TORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE	FORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
OTHER OPERATIONS	TIONS	
46 CLEANING	46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING M	47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDE	ROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATIO	48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINE	LED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER		Pass
Additional Establishment Info	blishment Info	
Comments:	Inspection Type: REINSPECTION; Inspector Name: MIRANDA CORBINE, REHS/RS; Time In: 10:00 AM; Time Out: 10:15 AM; Contact: Theresa Kirk; Converted Result: PARTIAL	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

COMPLY; Comment: New hire. Provide documentation for Servsafe and Allergen Certificates.

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Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order. I

	ı	HACCP:	Status
Telephone:		Anti-Choking (590.009 (E))	Pass
Owner:		Tobacco (590.009 (F))	Pass
ASSUMPTION		Trans fat bylaw (8.28)	Pass
PIC:		Allergen Awareness (590.009 (G))	Pass -
Inspector:		01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A)) New employee requires Servsafe Managers Certificate.	Fail - Critical Blue
Miranda Corbine, REHS/RS];	Obtain and provide. 01 PIC KNOWLEDGEABLE (590.003(B))	Pass
		01 PIC PERFORMING DUTIES (2-103.11)	Pass
Risk Level: 2		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Permit Number:		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
BHP-2017-0329		02 APPROVED SOURCE (590.004A/B)	Pass
Status: Partial Comply		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
# of Critical Red Violations:		02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Blue Violations:	-	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
Inspection Time:		02 SHELLSTOCK ID (3-202.18)	Pass
11:00 AM		02 TAGS & RECORDS (3-203.12)	Pass
		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass
		02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
		03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
		04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (6-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

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THE PARK SCHOOL

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Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

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Owner:

Status Pass 01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A)) 02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11) 02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12) 01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E)) 02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12) 02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12) 01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G) 03 FOOD CONTAINERS PROPERLY LABELED (3-302.12) 01 PIC PERFORMING DUTIES (2-103.11) 01 PIC KNOWLEDGEABLE (590.003(B)) 02 APPROVED SOURCE (590.004A/B) 02 RECEIVING/CONDITION (3-202.11) 02 TAGS & RECORDS (3-203.12) Allergen Awareness (590.009 (G)) 02 SHELLSTOCK ID (3-202.18) Anti-Choking (590.009 (E)) Tobacco (590.009 (F)) Trans fat bylaw (8.28) HACCP: 0 Correct By: 0 # of Critical Blue Violations: # of Critical Red Violations: FLICK INTERNATIONAL Date Inspected: Inspection Time: Permit Number: BHP-2017-0330 William carter Status: Full Comply Marli Caslli Telephone: 04/05/2018 Inspector: Risk Level:

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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ITEM 20 TIME AS A PUBLIC HEALTH CONTROL VARIANCE (590 004/H))	Status	
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	20 00 00 00 00 00 00 00 00 00 00 00 00 0	
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass	
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass	
24 PHF'S PROPERLY THAWED (3-501.13)	Pass	
25 WATER SAFE (5-101.11)	Pass	
25 CAPACITY AND PRESSURE (5-103.1112)	Pass	
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass	
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass	
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass	
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass	
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass	
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass	
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass	
31 TEST KIT PROVIDED (4-302.14)	Pass	
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass	
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass	
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass	
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass	
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass	
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass	
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass	
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass	
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass	
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass	

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Item	Status	
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass	ı
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass	
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass	
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass	
42 HANDWASHING SIGNAGE (6-301.14)	Pass	
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass	
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass	
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass	
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass	
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass	
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass	
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass	
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass	
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass	
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass	
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass	
50 OTHER No violations found during inspection	Pass	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Comments:

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THE PARK SCHOOL

, , , , School Food Service, , , , , , , , . Routine

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of this order.

	HACCP:	Status
Telephone:	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
FLICK INTERNATIONAL CORP	Trans fat bylaw (8.28)	Pass
PIC: Sean Callaban	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
inspector: Marli Caslli	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
04/05/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590,003C/F/G)	Pass
Risk Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590,003(D,E))	Pass
Permit Number: BHP-2017-0330	02 APPROVED SOURCE (590.004A/B)	Pass
Chapte	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	02 RECEIVING/CONDITION (3-202 11)	Pass
# of Critical Red Violations: 0	SOLABELINIC OF INCREDIENTS ACCURACY ALLEDGENS (FOR 004/ N 2 600 44)	
# of Critical Blue Violations: 0	oz LABELING OT INGREDIENIS, ACCORACT, ALLERGENO (390.004(J), 3-002.11)	
	+ 02 SHELLSTOCK ID (3-202.18)	Pass
Inspection lime:	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F.G))

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
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12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
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15 LABELED, COMMON NAME (7-102.11)	Pass
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15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
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17 REHEATING (3-403.11)	Pass
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19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
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31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
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31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
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Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
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45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Comments:

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